

# New Year's Eve Dinner

Selection of canapés

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Muscade pumpkin soup, cèpes, chestnut crumble

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Foie gras terrine, mulled wine jelly, caramelised pears, ginger bread

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Diver caught Orkney scallop, fino sherry, Ivy House Farm beurre blanc, Oscietra caviar

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Fillet of aged Buccleuch beef 'à la Royale', caramelised sweet bread,  
truffle, or ox-cheek raviolo

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Farmhouse stilton 'dartois', apples, bitter leaf salad

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Guanaja and hazelnut praline sphere, Tahitian vanilla ice cream

£150 per person

£195 with free flowing champagne

(maximum 2 hours)

Perrier-Jouët Grand Brut Champagne NV

#### Food Allergies or Intolerances

If you are allergic or intolerant to any food products, please advise a member of the service team.  
Information about ingredients is available on request.

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.